

**UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE
LIVESTOCK AND SEED PROGRAM**

**TECHNICAL DATA SUPPLEMENT (TDS) FOR THE PROCUREMENT OF
FRESH LAMB PRODUCTS, FROZEN
TDS-200, JUNE 2000**

I. SCOPE

This technical data supplement is for use by USDA for the procurement of fresh lamb roasts and lamb for stewing, frozen, to be distributed to Federal food assistance programs. Lamb will be derived from carcasses graded USDA Choice or Prime and produced in accordance with the Institutional Meat Purchase Specifications (IMPS) and requirements specified herein.

II. APPLICABLE DOCUMENTS

The following documents will be incorporated as part of this USDA, TDS-200:

- ?? IMPS General Requirements, Interim, Effective June 1996.
- ?? IMPS For Fresh Lamb Products, Series 200, Effective April 1996.
- ?? IMPS Quality Assurance Provisions (QAPS), Revised Effective June 1997.
- ?? Meat Grading and Certification (MGC) Branch Instruction Manual, Series 600.

III. ITEMS

- A. TYPES** - Each delivery unit will consist of one type as specified by the purchaser. When specified, combination of items within delivery units of Type 1 and Type 2 shall be in the proportions specified below:

Type 1: IMPS Item No. 208A - Lamb, Shoulder, Outside, Boneless, Tied (20-30%)
 IMPS Item No. 234B - Lamb, Leg, 2-Way, Boneless (50-70 %)
 IMPS Item No. 295 --- Lamb for Stewing (10-20 %)

Type 2: IMPS Item No. 208 - Lamb, Shoulder, Square-Cut, Boneless, Tied (30-40%)
 IMPS Item No. 234A - Lamb, Leg, Shank Off, Boneless (60-70 %)

Type 3: IMPS Item No. 208 – Lamb Shoulder, Square-Cut, Boneless, Tied

Type 4: IMPS Item No. 234A – Lamb, Leg, Shank Off, Boneless

- B. SPECIAL INSTRUCTIONS** - Roasts will be as described in the IMPS item descriptions along with the additional requirements listed under **IV. I. PURCHASER SPECIFIED OPTIONS.**

IV. ORDERING DATA

Refer to IMPS Series 200, section I. **ORDERING DATA TO BE SPECIFIED BY THE PURCHASER.**

A. USDA CERTIFICATION

1. EXAMINATIONS - Product will be certified by USDA, AMS, MGC. AMS agents will perform examinations in accordance with MGC Branch Instructions and IMPS QAPS for:
 - a) Excellent condition and detailed item description. Refer to the PRODUCT EXAMINATION section within the QAPS. AQL shall be 15 for both major and minor defects. The 2-way leg boneless roasts may be commingled, offered for examination, and sampled as one lot.
 - b) Condition of Containers - Final examination of condition of shipping containers will be limited to scanning (without destructive sampling) the delivery unit for defects which may have occurred during handling and storage (e.g., crushed, torn, dirty, stained, etc.). All defective containers must be replaced or corrected as applicable.
 - c) Net Weight in accordance with QAPS Only.
 - d) Temperature requirements in accordance with Freezing Option 1.
2. LOT SIZE - As defined in the IMPS Quality Assurance Provisions. Each delivery unit will be 36,000 pounds (16,326 kg) net weight (plus or minus 30 pounds), and will consist of the correct proportions of items as listed for either Type 1 or Type 2.
3. ACCEPTANCES AND CERTIFICATION
 - a) The AMS agent will:
 - (1) Certify and issue an official certificate indicating the status of each lot as required per MGC Branch Instructions.
 - (2) Supervise the loading and sealing of each truck.
 - b) The AMS agent will certify acceptable product and set forth on the original certificate the following:
 - (1) Contract number.
 - (2) Notice-to-Deliver number.
 - (3) Name of product.
 - (4) Production lot number(s) and the date each lot was produced.
 - (5) Count of shipping containers and total projected net weight in each production lot.
 - (6) Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable.
 - (7) Product conforms with **TDS-200 – JUNE 2000.**
 - (8) Count and projected net weight certified.

B. CLASS - 1. LAMB

- C. GRADE** - USDA Choice or Prime. All containers of incoming product must be labeled with the appropriate grade. Contractors may use product received in containers labeled with the designation "USDA Choice or higher".
- D. STATE OF REFRIGERATION** - Frozen, FREEZING OPTION 1. (Refer to IMPS General Requirements, Meat Handling).
- E. WEIGHT RANGE OR SIZE**
- | | |
|-------------------|-------------------------------|
| Item No. 208 | 2 - 4 pounds |
| Item No. 208A | 1.5 - 4 pounds |
| Item No. 234A | 2 - 4 pounds |
| Item No. 234B | |
| Bottom leg roasts | 2 - 4 pounds (each roast) |
| Inside leg roasts | 1.5 - 3.0 pounds (each roast) |
| Item No. 295 | 4 pound units |
- F. PORTION-CUT WEIGHT AND THICKNESS TOLERANCES** - Not applicable.
- G. STYLE** - Products shall be derived from carcasses fabricated in accordance with Style A or B.
- H. FAT LIMITATIONS** - Maximum surface fat thickness:
Roasts - 1/4 inch maximum at any point.
Lamb for Stewing - Surface and seam fat will not exceed 1/8 inch in thickness at any point.

Note: All fell membrane overlying fat must be removed, regardless of fat thickness.

I. PURCHASER SPECIFIED OPTIONS

Lamb items will be as described in the above listed ordering data along with the following additional requirements.

1. Lamb must originate from U.S. produced livestock and will be verified in accordance with MGC Branch Instruction 606 for Domestic Verification.
2. The heel and popliteal lymph gland will be removed from all leg roasts.
3. The heel may be used for lamb for stewing provided the "mouse" muscle (flexor digitorum superficialis) is removed from the gastrocnemius through the natural seams.
4. To meet the specified weight range (see **E. WEIGHT RANGE**), the roasts may be split by cutting at approximate right angles to the length of the item. Subsequent cuts, if necessary, will be made at right angles to the first cut.

The following IMPS Items should be prepared as follows:

IMPS Item 208A - Individual roasts will consist of two outside shoulders, which are reversed, and the boned surfaces placed together netted. The foreshank shall be removed.

IMPS Item 295 - diced stew 10 four-pound bags will be packaged per

container to a net weight of 40 pounds.

5. The *gluteus medius* may remain attached to the bottom leg portion of Item 234B.
6. The shoulder roasts (208A) and bottom leg portion of Item 234B will be netted or tied.

V. PREPARATION FOR DELIVERY

Preparation for delivery will be in accordance with the Packaging and packing section of the IMPS General Requirements and the following additional requirements:

- A. **Packaging** – All product will be vacuum packaged and individually labeled. Pressure sensitive labels are acceptable provided they cannot be removed intact. Commercial package labels that meet Food Safety Inspection Service (FSIS) requirements are acceptable if the following additional information is also included on the package (Refer to Exhibit B):
 1. The statement: Donated by the U.S. Department of Agriculture for Food Help Programs NOT TO BE SOLD OR EXCHANGED;
 2. The U.S. Department of Agriculture Food Shield; and
 3. A "Best if Used By" date. (180 calendar days from the date of production).
- B. **Packing** - Individually packaged roasts will be packed into containers to a net weight range of 36 - 42 pounds. Shipping containers of boneless legs (234B) will contain approximately equal numbers of inside and outside pieces. Shoulder roasts and lamb for stewing will be packed separately. Only one style and size of nonperforated shipping container will be used in any one delivery unit.
- C. **Closure** - Taping will be permitted. When the strapping method is used for final closure of slotted containers that have not been assembled using a tuck lock method, the initial closure will be secured in accordance with the gluing method.
- D. **Marking of Shipping Containers** - Marking will be as illustrated in Exhibit A, (attached). Lot and box numbers will be sequential, beginning with the number 001. Contractors may include bar codes, and other "LS approved" markings to facilitate tracking of products, on the primary display panel. Refer to Table 1 for proper identification of product name, IMPS item number, and product code.

Table 1



IMPS Item No.	Product Name	Product Code
Type 1		
208A	Lamb, Shoulder, Outside Boneless, Tied (20-30 %)	A622
234B	Lamb, Leg, 2-Way Boneless (50-70 %)	" "
295	Lamb for Stewing	" "
Type 2		
208	Lamb, Shoulder, Square-Cut, Boneless, Tied (30-40%)	A623
234A	Lamb, Leg, Shank Off, Boneless (60-70%)	" "
Type 3		
208	Lamb Shoulder, Square-Cut, Boneless, Tied	A625
Type 4		
234A	Lamb, Leg, Shank Off, Boneless	A624

- E. **Palletized Unit Loads** - Required, except contractors may arrange for pallet exchange with consignees; however, USDA is in no way responsible for such an arrangement.
- F. **Delivery Unit** - For delivery units of Type I product split between two destinations, Item 295, Lamb for Stewing, must be split between destinations.

January 4, 2001

EXHIBIT A

SHIPPING CONTAINER MARKINGS: SHIPPING CONTAINERS SHALL BE MARKED SUBSTANTIALLY AS SHOWN BELOW. BAR CODES MAY BE ADDED AS LONG AS THEY DO NOT INTERFERE WITH REQUIRED MARKINGS. MANUFACTURERS NAME AND ADDRESS MAY APPEAR. NO OTHER MARKINGS WILL BE ALLOWED. MARKINGS SHALL BE BLACK, FLAT, WATERFAST, AND NONSMEARING. THE USDA SYMBOL SHALL BE AT LEAST THREE AND ONE-HALF (3 1/2) INCHES (8.9 CM) HIGH. ALL OTHER PRINTING OR STENCILING SHALL BE OF A SIZE TO STAND OUT PROMINENTLY AND COMPLY WITH THE USDA-FSIS REGULATIONS OR STATE REGULATIONS.

	
<p>DONATED BY THE U.S. DEPARTMENT OF AGRICULTURE FOR FOOD HELP PROGRAMS NOT TO BE SOLD OR EXCHANGED</p>	
<p>PERISHABLE FROZEN - STORE AT 0°F (-17.8°C) OR BELOW</p>	
<p>Manufacturer's Name and Address. (optional)</p>	
<p>IMPS Number Product Name Product Code</p> <p>CONTRACT NO. _____</p> <p>KEEP FROZEN</p>	<p>DATE PACKED _____ LOT _____ BOX _____</p> <p>NET WT. LBS. (KG)</p> <div style="text-align: right;">  </div>

NOTES: DATE PACKED SHALL BE THE MONTH, DAY, AND YEAR OF PACKING.
BOX NUMBERS ARE ASSIGNED IN THE SPECIFICATION.
SERIAL CONTRACT NUMBER WILL BE FURNISHED BY USDA.
LOT NO. AND BOX NO. MAY BE PLACED ON THE SAME LINE OR AS SHOWN ABOVE.

PER 9 CFR 317.4 & 317.5, PRIOR APPROVED LABELS NEED NOT BE RESUBMITTED. CONTRACTORS THAT DO NOT HAVE APPROVED LABELS ON FILE MUST SUBMIT LABELS IN SKETCH FORM ONLY TO THE APPROPRIATE USDA, FSIS OR STATE AGENCY.

Boxes must include Safe Handling instructions in accordance with FSIS Mandatory Safe Handling Statements on Labeling of Raw Meat and Poultry Products as stated in 9 CFR Part 317, Section 317.2, Paragraph I.

EXHIBTB

Individual Lamb Roasts and Lamb for Sewing Label Markings: The information below may be on two separate labels or combined into one.

* Commercial Label approved by FSIS

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Best if used by:

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